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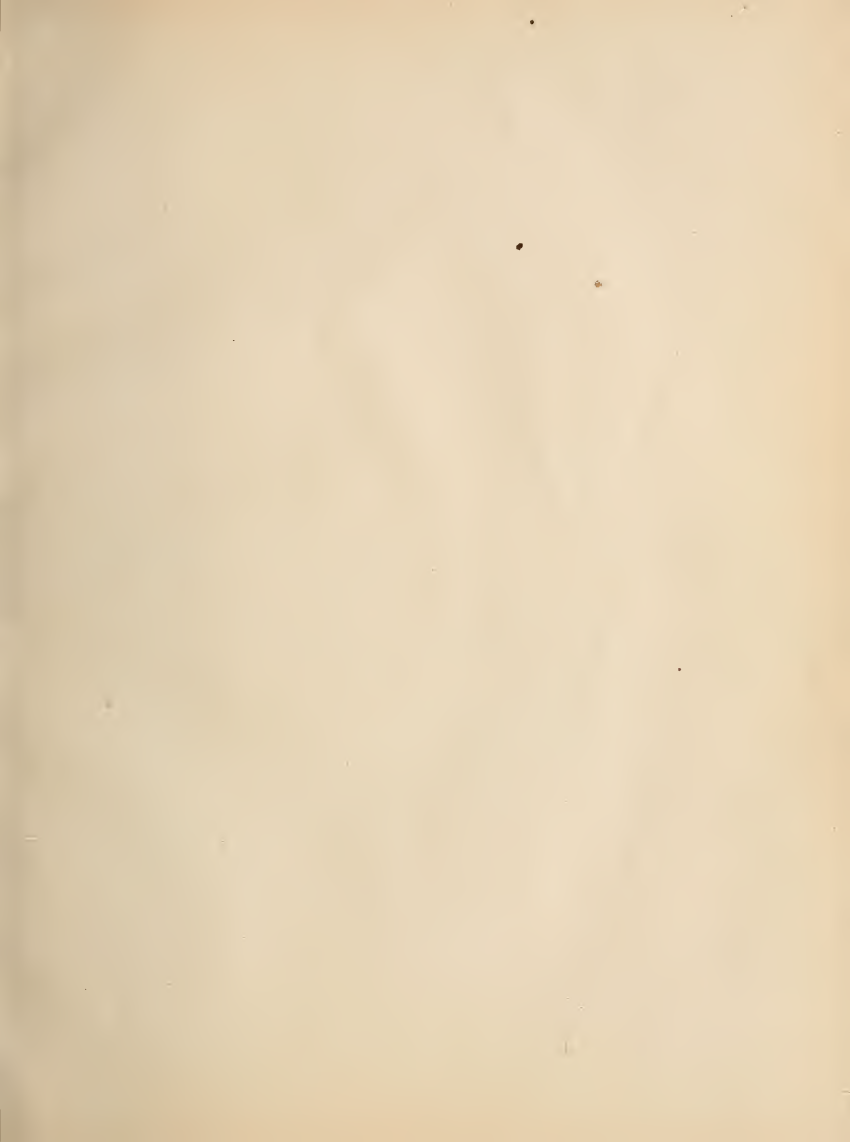
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THE
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LADIES.

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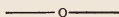
PREFACE.

THE following RECIPES have been selected with some care, and we hope they will meet the wants of the Little Public for whom they are designed, with the same success with which they have always been attended heretofore. This, we feel sure, will be so, if they are carefully followed.

BROOKLYN, March, 1872.

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Desserts.



ORANGE PUDDING.

To two large oranges peeled and picked to pieces, add a cup of sugar. Boil a quart of milk mixed with the yolks of three eggs, and two dessert-spoons of corn-starch. Cool it and stir into it the orange and sugar. Cover it with meringue made of the whites of the eggs, and a little sugar, and brown in the oven.



CORN PUDDING.

Grate one dozen ears of corn, not too young. Add one quart milk, four or five beaten eggs, a dessert-spoon of

salt and three table-spoons of sugar. Stir these ingredients together, and place in an earthen baking dish. Place several small pieces of butter around the top, and bake in a moderate oven about three hours.

SPANISH CREAM.

One quart milk. One quarter box of gelatine. Three eggs. Three table-spoons of sugar.

Put the gelatine to soak in a little of the milk. Boil the rest and pour on it. Beat the yolks well with the sugar, and mix them with the milk and gelatine, and a little salt. When nearly cold, add four table-spoons of wine. Beat the whites with one cup of sugar and juice of a lemon; spread it over the top and set it in the oven to brown.

FRUIT MERINGUE.

Fill a baking dish half full of peaches or tart apples cut up, or strawberries. Beat the whites of eggs, more or less, according to the size of the dish, to a stiff froth, adding a heaping table-spoon of powdered sugar for each egg. Set in a quick oven to brown.

QUEEN OF PUDDINGS.

One pint of bread crumbs. One quart of milk. One cup of sugar. Butter the size of an egg. Yolks of five eggs, well beaten. The grated rind of one lemon.

Bake like custard, then spread over it a layer of jelly or preserves. Beat the whites of the eggs to a stiff froth, adding one cup of powdered sugar, and spread it over the top. Set it in the oven to brown.

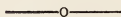
PUFFS.

One pint of milk. One pint of flour. Two eggs. A little salt. Fill nine cups half full and bake half an hour.

SAUCE FOR PUFFS.

Scald two table-spoons of Madeira wine with the same quantity of water. Rub together two cups of sugar and one of butter, and add the beaten yolks of two eggs, and put into the scalding wine. Then add the beaten whites of the eggs.

Cakes.



ORANGE JELLY CAKE.

One lb. of eggs. One lb. of powdered sugar. Half lb. of flour. Beat the eggs separately. Any good recipe for Sponge Cake will do.

JELLY FOR THE ABOVE.

Beat, to a stiff froth, the white of an egg. Add sugar enough to make it a little stiff. Then add the grated rind and juice of an orange.

The above cake can be baked in jelly-cake tins, or in thick loaves, to be split when cold.

CHOCOLATE JELLY CAKE, No. 1.

Cake the same as for Orange Cake.

FOR JELLY.

Beat, to a stiff froth, the white of an egg. Stiffen with grated chocolate, and perhaps a handful of powdered sugar. Proceed as for Orange Cake.

CHOCOLATE JELLY CAKE, No. 2.

Two cups of sugar. Half a cup of butter. One cup of milk. Three eggs. Three cups of flour. One tea-spoon of cream tartar. Half a tea-spoon of soda. Bake in thick loaves and split when cold.

JELLY FOR THE ABOVE.

One cup of grated chocolate. Two cups of sugar. Half a cup of milk.

As soon as it boils, pour a layer over the lower layer of cake. Lay another layer of cake and pour another layer of chocolate. Lay the top layer of cake, and letting the rest of the chocolate boil until it strings in water, pour it over the whole.

CUSTARD CAKE.

Three eggs. One cup of sugar. One cup of flour.
Bake in jelly-cake tins, two layers.

CUSTARD FOR THE ABOVE.

Half a pint of milk. Two table-spoons of sugar. Two
table-spoons of flour. One egg. Boil the custard and
flavor with vanilla.

SPICE CAKE, No. 1.

One lb. of flour. One lb. of sugar. Three quarter lb.
of butter. One quarter less with cream. One cup of cream
or milk. Four eggs separated. One tea-spoon of soda.
One tea-spoon of cloves and cinnamon, citron, currants
and raisins. One glass of wine and one nutmeg.

SPICE CAKE, No. 2.

One cup of butter. Two cups of sugar. Three cups of
flour. Four eggs. Half a cup of milk. One tea-spoon of
soda. One cup of raisins. One cup of currants, citron,
One tea-spoon of cloves, cinnamon and allspice.

DELICATE CAKE.

Whites of three eggs. One and a half cups of sugar. Half a cup of butter. Three cups of flour. One cup of milk. Half a tea-spoon of soda. One tea-spoon of cream tartar. One tea-spoon of extract of almond. Use the yolks in the same way.

SPONGE CAKE.

One lb. of eggs. One lb. of sugar. Half a lb. of flour. Beat the eggs separately.

NUT BISCUIT.

Take eight ounces of sweet almonds and four ounces of bitter ones; throw them into boiling water for five minutes; take out and skin them, pound them in a mortar; when fine enough, mix in four ounces of flour. The flour must be dry and well sifted. Then beat the yolks of two eggs; add to it eight ounces of fine white sugar, then add the whites of four eggs, beaten to a stiff froth. Add the

flour and nuts, and when well mixed, drop on a well-buttered tin in tea-spoonfuls, about three inches apart. Bake in a quick oven.

LEMON BISCUIT.

One and a half lbs. of flour. One lb. of sugar. Twelve ounces of butter. Five eggs. Half a gill of milk. One table-spoon of lemon extract. Two tea-spoons of cream tartar. One tea-spoon of soda. One tea-spoon of almond extract can be used, if preferred.

GINGER SPONGE CAKE.

One cup of molasses. One cup of butter. Two cups of sugar. Four eggs. Three cups of flour. One cup of milk. One tea-spoon of soda. One table-spoon of ginger.

BREAKFAST CAKES.

One quart flour. One pint milk. Two eggs. Butter the size of an egg. One tea-spoon of soda. Two tea-spoons of cream tartar. Bake in a quick oven and heated pans.

GRAHAM MUFFINS.

One pint of sour milk, A little salt. One table-spoon of sugar. One tea-spoon of soda or saleratus. Graham flour enough to make as stiff a batter as can well be stirred.

CORN MUFFINS.

One pint of corn meal. One pint of sour milk. Two eggs. A little salt. Two table-spoons of sugar. Three tea-spoons of melted butter. Two small teaspoons of soda or saleratus. A handful of bread crumbs dried. Bake in a quick oven.

THE FOLLOWING RULES

will be understood in all the above recipes where they are not mentioned :

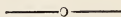
1st. Butter and sugar should be *very* thoroughly rubbed together before other ingredients are added.

2d. Eggs should always be well beaten before added.

3d. In adding sugar to eggs, it should be sprinkled in slowly.

4th. Flour should always be sifted and added slowly.

Pickles.



PICKLED GRAPES.

Seven lbs. of fruit. Three and a half lbs. of sugar. One ounce of whole cinnamon. One ounce of whole cloves.

Weigh the fruit and sugar. Push the pulp from the skins. Boil the pulp ; when done, put it through a sieve. Put one quart of vinegar on the fire, with the sugar, and boil once. Then put the skins and pulp in with the spice and boil it a half hour or longer. Tie the spices in a piece of thin muslin.

SWEET TOMATO PICKLES.

Eight lbs. of tomatoes peeled. Four lbs. of sugar. Allspice, cloves and cinnamon (ground), half an ounce each. Boil one hour. When pretty cool, add one pint of vinegar.

SEED CUCUMBER PICKLES.

Ten lbs. of cucumbers, pared and sliced, and with seeds taken out. Five lbs. of sugar. One ounce of cloves. One ounce of cinnamon. Half ounce of allspice. Three pints of vinegar. Put the cucumbers into clear water and boil until you can easily put a silver fork through it, and then drain it through a cullender. Put the spices in a bag. Boil the sugar, spices and vinegar, and pour over the cucumber. Let it stand three days. Then pour off and scald the syrup and pour back. Do this three times.

GREEN TOMATO PICKLES.

Slice a peck of green tomatoes ; sprinkle salt on them and let them lie over night. Drain them and then boil twenty

minutes in equal parts of vinegar and water. Put in a jar a few onions sliced. Have ready one box of mustard. One ounce of mace. One ounce of ginger. One ounce of black and white mustard seed. One ounce of celery seed. One ounce of whole allspice, and half ounce of cloves. Then place your tomatoes in the jar, with the spices sprinkled among them. Boil a gallon of vinegar with two pounds of brown sugar, and pour it hot over them.

CHOW CHOW.

One peck of green tomatoes. Six peppers, taking out the seeds. Three onions. Chop together and cover them over night, adding two-thirds of a cup of salt. In the morning, draw off the liquor and just cover with vinegar. add one and a half cups of sugar. Less than a cup of made mustard. A table-spoon of cloves, allspice and cinnamon. Boil all about twenty minutes or more.

Much improved by the addition of cauliflower and celery, with the other things.

Miscellaneous.

DRESSING FOR COLE SLAW.

Rub together one cup of sugar and a piece of butter the size of a large egg. Add a well-beaten egg. Scald a pint of equal quantities of vinegar and water, and pour on these ingredients. When well mixed, pour it over the cabbage and stir it well. The cabbage should lie in cold water first, and then be finely chopped. Serve when cold.

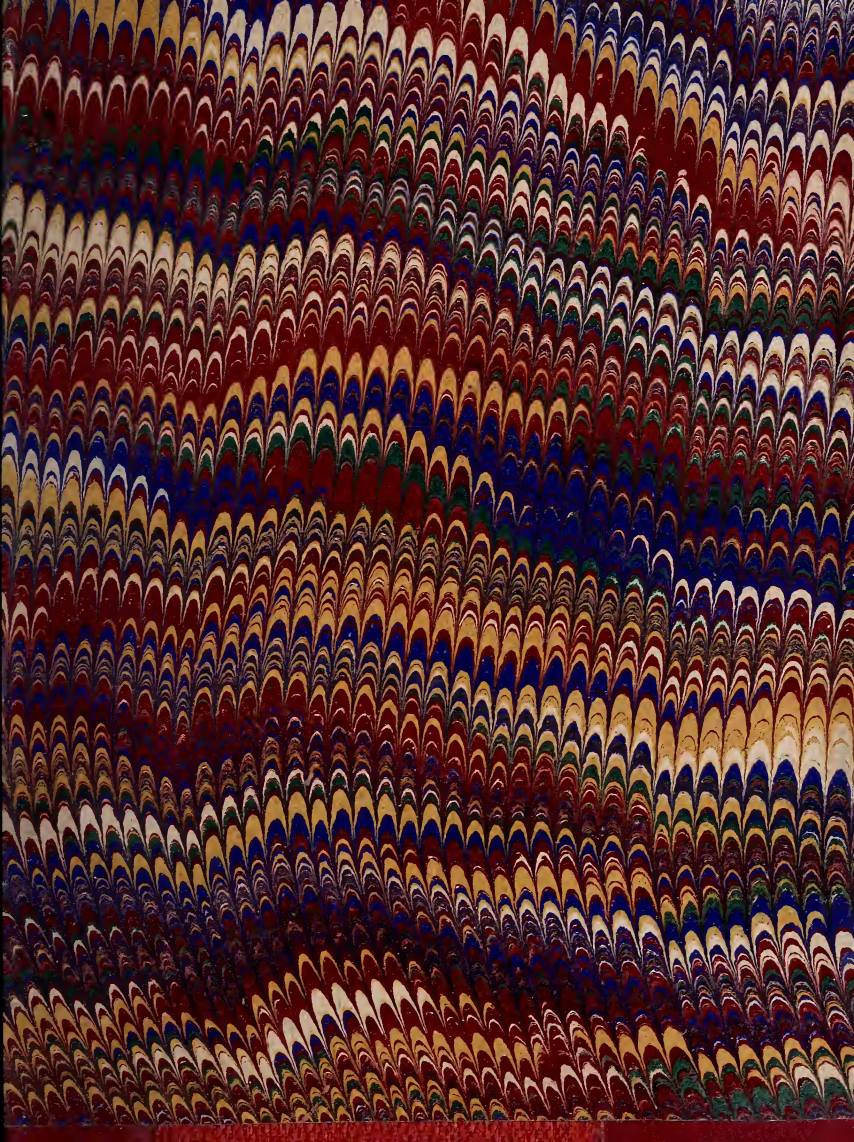
STEWED LOBSTER.

To one lobster, boiled and cut in small pieces, add a pint of milk or water. A small piece of butter the size of half an egg, a little pepper and a little salt. Stew this together about ten minutes. Serve hot.









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